

Quick & Easy

THE COSTCO WAY

Kirkland Signature Walnut Chocolate Bark

Makes 12 servings

Ingredients:

12 oz dark or semisweet chocolate chips (or 12 oz chocolate bar, broken into pieces)
12 oz white chocolate chips (or 12 oz white chocolate bar, broken into pieces)
2 tsp vegetable oil, divided
1½ cups Kirkland Signature Walnuts, coarsely chopped
½ cup pomegranate arils
½ tsp coarse or flaked sea salt

Instructions:

Line a baking sheet with parchment paper. Place $\frac{2}{3}$ dark chocolate chips in a medium glass bowl with 1 tsp vegetable oil. Microwave on 50% power for 30 seconds to melt chocolate. Stir. Repeat until the chocolate is mostly melted. Add the remaining dark chocolate into the bowl. Stir vigorously, or until you have a thick, melted bowl of chocolate. Repeat the same process with the white chocolate chips and remaining 1 tsp vegetable oil.

Using a spatula, spoon the melted chocolate onto the prepared baking sheet to make a $\frac{1}{4}$ -inch layer. Create an optional marbled look by reserving and dropping spoonfuls of the dark chocolate onto the white layer and white chocolate onto the dark layer. Use a knife to create an unstructured pattern. Sprinkle with Kirkland Signature™ Walnuts and pomegranate arils. Lightly press into the surface of the bark. Sprinkle with sea salt flakes. Refrigerate until firm. Remove from the refrigerator. Carefully break into pieces. Enjoy immediately, or freeze in a freezer bag or airtight container for up to 1 month.

Tip: Refrigerate or freeze Kirkland Signature Walnuts after opening for continued freshness.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

